·STEAKS·

All of our steaks are Certified Angus Beef®
Served with choice of soup or salad & choice of potato

BAXTERS PRIME RIB
angus prime slow roasted to perfection with a cabernet au jus
*10oz • 27 / 14oz • 31 *Friday & Saturday evenings only**

RIBEYE
with roasted garlic steak butter 12oz • 26 / 16oz • 32

NY STRIP
with roasted garlic steak butter
14oz • 29

PARMESAN TOP SIRLOIN
with butter & herb parmesan crust
8oz • 24

FILET MIGNON
wrapped in applewood bacon
6oz • 28 / 8oz • 32

STEAK ADDITIONS

Caramelized Onions / 2
Sautéed Mushrooms / 3
Bleu Cheese / 2
House Bearnaise / 3
Oscar Style / 8
Jumbo Shrimp Skewer / 7

·SEAFOOD·

Served with choice of soup or salad

GRILLED ATLANTIC SALMON
with dill dijon sauce & choice of vegetable • 21

FISH N´CHIPS
Pale Ale lightly battered cod served with parmesan & herb potato wedges & house tartar sauce • 17

CATCH OF THE DAY
Chef's fresh seafood feature • Market Price

CRAB & SHRIMP ALFREDO
bow tie pasta with lump crab & sautéed shrimp tossed in a garlic-parmesan & sherry cream sauce topped with diced tomatoes & scallions • 23

SEAFOOD JAMBALAYA
shrimp, scallops, andouille sausage with a spicy blend of peppers and tomatoes served with white rice • 19

FISH TACOS
blackened mahi mahi, pico de gallo, pepper jack, guacamole, cilantro, lime crema & Spanish rice • 15

SHRIMP & SCALLOP SCAMPI
seared sea scallops & jumbo shrimp with roasted asparagus tips in a white wine-garlic butter pan sauce over a bed of linguini • 25

GRILLED MAHI MAHI
served over roasted butternut squash, apple & bacon hash. Finished with house bearnaise, fresh dill & fried capers • 27

·DESSERTS·

GOOEY BUTTER CAKE
Warm butter cake topped with sweet cream cheese frosting & caramel drizzle served with chocolate malt ice cream and fresh berries • 6

DUTCH APPLE CRISP
Fresh granny smith apples baked over homemade cinnamon dusted pie dough topped with cinnamon & sugar streusel & vanilla bean ice cream • 7

CHOPHOUSE CRÈME BRULE
Creamy vanilla custard topped with caramelized sugar •

STRAWBERRY SHORTCAKE NAPOLEON
Layers of decadent cheesecake mousse & flaky puff pastry with sweet berry coulis • 8

DENSE CHOCOLATE TRUFFLE CAKE
Decadent flourless chocolate cake with mixed berry ice cream, chopped nuts & sweet berry coulis • 8

WHITE CHOCOLATE & RASPBERRY BREAD PUDDING
Fresh raspberries & white chocolate folded with country bread & creamy custard. Served with a warm brown sugar-bourbon sauce & vanilla bean ice cream • 8

3212 East Empire Street
Bloomington, IL 61704

309-662-1114

www.baxtersgrille.com

Baxters

TO GO

·DINNER MENU·

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·Appetizers·

TUNA TARTARE*
marinated in cilantro-lime & wasabi, with crispy wontons • 12

DRUNKEN MUSHROOMS
andouille stuffed mushrooms with melted gruyere cheese & white wine butter sauce. Finished with drizzled balsamic-pomegranate reduction & toasted garlic crostini • 9

STEAK NACHOS
with a homemade queso and pico de gallo • 11

"COASTAL" SHRIMP COCKTAIL
chilled marinated shrimp cocktail in tomato, avocado, onion, cilantro & lime • 12

BAKED MARINARA & HERB GOAT CHEESE
served with herb toasted crostini • 9

CALAMARI
choice of mild seasoned with sweet peppers or cajun seasoned with spicy peppers. Served with a duo of remoulade & marinara sauce • 11

THAI CHILI SHRIMP
lightly fried shrimp tossed in sweet & spicy sauce garnished with pineapple salsa & jicama • 9

FILET CARPACCIO
arugula, grape tomatoes, pickled onions & parmesan cheese with balsamic glaze drizzle • 12

STICKY RIBS
dry rubbed then tossed with a tangy mustard BBQ sauce • 13

PRIME RIB SLIDERS
tender shaved prime rib with melted provolone & cabernet au jus • 12

FRUIT & CHEESE BLOCK
artisan cheeses, fresh seasonal fruit, smoked sausage & warm crostini with grain mustard. Perfect for wine pairings, serves up to four • 19
** not part of the half price special on Wednesday nights **

·Salads, · Sandwiches & Pizza

BAXTERS SALAD
baby mixed greens, smoked gouda, tomatoes, candied walnuts, apples, red onion, carrots & house apple vinaigrette • 10
Chicken or Shrimp • 4 / Salmon • 5 / Sirloin • 6

SPINACH SALAD
diced egg, applewood bacon, diced tomatoes, red onion & bleu cheese crumbles tossed with brown sugar bacon dressing • 10
Chicken or Shrimp • 4 / Salmon • 5 / Sirloin • 6

BBQ CHICKEN SALAD
chopped romaine & iceberg lettuce, corn, black beans, jicama, diced tomatoes, scallions, mozzarella tossed in a BBQ-ranch dressing finished with grilled BBQ chicken, fried avocado & tortilla strips • 13

BEET SALAD
arugula & mixed greens with pickled beets, fried butternut squash & goat cheese tossed in a maple-balsamic dressing • 10
Chicken or Shrimp • 4 / Salmon • 5 / Sirloin • 6

GRILLED PORTABELLA STACK
grilled portabella mushrooms with roasted tomatoes, fresh mozzarella, marinated cucumbers, avocado, basil & balsamic reduction • 15

ITALIAN BEEF
slow roasted pulled Italian beef with provolone cheese & spicy giardiniera on a hoagie roll. Served with cabernet au jus & French fries • 13

HAWAIIAN BURGER
with pepper jack cheese, fresh pineapple, fried jalapenos, arugula, applewood smoked bacon, BBQ sauce & roasted garlic mayo. Served on a sweet brioche bun with French fries • 13

BAXTERS PRETZEL BURGER
topped with white cheddar cheese, crispy prosciutto, roasted garlic mayo & a beef steak tomato with French fries • 13

BREAKFAST BURGER
with jalapeño bacon, fried egg, cheddar cheese, roasted red pepper aioli & lettuce on a toasted brioche bun • 14

BBQ CHICKEN PIZZA
with drizzled sour cream, red onion & fresh cilantro • 11

SICILIAN PIZZA
spicy marinated shaved prime rib, crispy bacon, giardiniera, mozzarella, herb goat cheese, garlic, parmesan & marinara finished with oregano • 13

VEGETABLE PIZZA
with spinach, peppadew peppers, seasonal mushrooms, diced tomatoes, mozzarella & goat cheese • 10

·House Favorites·

Served with choice of soup or salad

SMOTHERED GRILLED CHICKEN
tender chicken breast topped with prosciutto, smoked gouda & creamy roasted garlic & mushroom sauce served over garlic mashed potatoes • 17

CHIPOTLE CHICKEN
served over garlic mashed potatoes with sautéed seasonal mushrooms, shallots & sun-dried tomatoes with a spicy chicken demi • 18

BISTRO FRIED CHICKEN
herb & spice pan fried chicken served with black pepper milk gravy, garlic mashed potatoes & sautéed green beans • 19

BUFFALO MAC & CHEESE
rotini pasta tossed in a rich gouda cheese sauce. Topped with crispy breaded buffalo chicken tenders, finished with fresh diced tomatoes & scallions • 18

BRAZILIAN STEAK KABOBS
tender grilled balsamic marinated steak topped with chimichurri & served with grilled vegetable skewers & steamed rice • 18

BACON BOURBON FILET
tender sliced filet mignon with bacon-bourbon demi glace. Served over garlic mashed potatoes & topped with cajun onion strings • 30

BBQ RIBS
rubbed with all the right spices, house BBQ & jalapeno jelly with seasoned French fries • 23

BOURBON GLAZED PORK CHOP
bone in pork chop with grilled apple, bourbon & stone ground mustard glaze. Served over balsamic braised brussels sprouts • 19

HERB CRUSTED LAMB CHOPS
with savory rosemary demi glace, garlic mashed potatoes & sautéed asparagus • 34

CHICKEN CARBONARA
tender grilled chicken, prosciutto & peas tossed with linguine in a rich garlic cream sauce & finished with shaved parmesan • 18

Prices are subject to change.